

U.S. Patent Application Serial No. **09/806,157**
Amendment dated August 15, 2003
Reply to OA of **February 24, 2003**

IN THE CLAIMS:

Please cancel claims 2-7, 10-13 and 15 without prejudice or disclaimer.

Please amend claims 1, 9, 14 and 16 as follows:

1. (Currently Amended): An individually quick frozen rice or pasta comprising as two layers:
a water migration-preventing layer comprising a component selected from the group
consisting of starch and mixture of starch and oil, formed on the surface of each boiled rice grain or
pasta piece wherein a primary sauce is applied thereon; and

a sauce layer formed on the surface of the water migration-preventing layer, wherein a
secondary sauce has a sugar content, which is lower than that of the primary sauce

~~— A frozen food product comprising as a major ingredient boiled rice grains or boiled pasta~~
~~pieces; a water migration-preventing layer formed on the surface of each rice grain or boiled pasta;~~
~~and an external sauce layer formed on the surface of the water migration-preventing layer, said~~
~~external sauce layer being different in composition from said water migration-preventing layer, and~~
~~the product is frozen in such a state.~~

2-8. (Canceled)

9. (Currently Amended): A process for manufacturing a frozen food product comprising:
a primary sauce mixing step where a primary sauce having a sugar content (Brix) of 10 to 40°
is admixed to a rice boiled after washing and impregnation with water or a boiled and drained pasta

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~~as a major ingredient~~ in an amount of 5 to 20% by weight based on the weight of the rice or pasta;

a first freezing step where a water migration-preventing layer comprising a component selected from the group consisting of starch and a mixture of starch and oil frozen with the primary sauce is formed on the surface of the thus treated ~~major ingredient is frozen~~ rice grain or pasta piece by individual quick freezing of the grain or pasta piece after admixing the primary sauce;

a secondary sauce mixing step where a secondary sauce having a composition having a sugar content (Brix) of 0 to 25°, which is ~~different from~~ lower than that of the primary sauce is admixed ~~to~~ with the thus frozen ~~major ingredient~~ rice grain or pasta piece filmed with the water migration-preventing layer in an amount of 10 to 40% by weight based on the rice or in an amount of 10 to 50% based on the weight of the pasta; and

a second freezing step where the resulting rice or pasta is filmed with a sauce layer consisting of the secondary sauce frozen on the surface of the water migration-preventing layer by individual quick freezing of the rice or pasta after admixing the secondary sauce ~~major ingredient is frozen.~~

10-13. (Canceled)

14. (Currently amended): The process for manufacturing a frozen food product according to Claim ~~13~~ 9, wherein the rice is boiled after adding an oil or fat ~~is added~~ in an amount of 1 to 5% by weight based on the weight of the rice before the boiling treatment at the time of impregnation with water.

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15. (Canceled)

16. (Currently Amended): The process for manufacturing a frozen food product according to Claim ~~15~~ 9, wherein the rice is impregnated with water after adding a starch ~~is admixed~~ in an amount of 0.1 to 10% by weight based on the weight of the rice before the boiling treatment.